



US009084504B2

(12) **United States Patent**
Reischmann

(10) **Patent No.:** **US 9,084,504 B2**
(45) **Date of Patent:** **Jul. 21, 2015**

(54) **VIBRATING COOKING SYSTEM**

(56) **References Cited**

(71) Applicant: **Michael Reischmann**, Eustis, FL (US)

U.S. PATENT DOCUMENTS

(72) Inventor: **Michael Reischmann**, Eustis, FL (US)

(73) Assignee: **KENYON INTERNATIONAL, INC.**,
Clinton, CT (US)

(*) Notice: Subject to any disclaimer, the term of this patent is extended or adjusted under 35 U.S.C. 154(b) by 301 days.

2,012,981 A	9/1935	Willey	
3,742,179 A *	6/1973	Harnden, Jr.	219/627
4,522,117 A	6/1985	Weimer et al.	
4,561,346 A	12/1985	Marquer	
4,821,631 A	4/1989	Wong et al.	
5,486,683 A *	1/1996	Shimizu et al.	219/622
6,583,392 B2	6/2003	Hershey et al.	
6,927,366 B2	8/2005	Sawhney et al.	
7,997,018 B1	8/2011	Harvey	
8,344,296 B2 *	1/2013	Metz et al.	219/620

(Continued)

(21) Appl. No.: **13/666,674**

(22) Filed: **Nov. 1, 2012**

FOREIGN PATENT DOCUMENTS

(65) **Prior Publication Data**

US 2013/0105468 A1 May 2, 2013

GB	2451672 A	2/2009
JP	4220987 A	8/1992
JP	11253309 A	9/1999

Related U.S. Application Data

OTHER PUBLICATIONS

(63) Continuation-in-part of application No. 13/317,958, filed on Nov. 1, 2011, now abandoned, and a continuation-in-part of application No. 13/589,681, filed on Aug. 20, 2012, now abandoned.

WO 90/03121 (Romano) Apr. 1990.*

(Continued)

(51) **Int. Cl.**
H05B 6/12 (2006.01)
A47J 27/00 (2006.01)
H05B 1/00 (2006.01)
A47J 37/06 (2006.01)

Primary Examiner — Reginald L Alexander

(74) *Attorney, Agent, or Firm* — St. Onge Steward Johnston & Reens LLC

(52) **U.S. Cl.**
CPC **A47J 27/00** (2013.01); **A47J 37/0629** (2013.01); **H05B 1/00** (2013.01); **H05B 6/12** (2013.01); **H05B 6/1209** (2013.01)

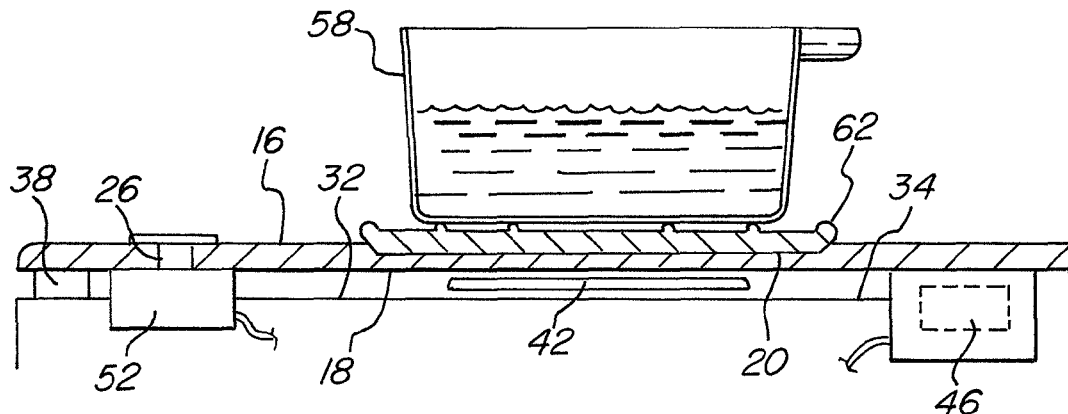
(57) **ABSTRACT**

A cooking system that utilizes vibration to improve the convenience of preparing food and the quality of the finished product. The system uses a vibrating device coupled to a cooking vessel with a pad and/or isolation blocks disposed between the vibrator and the vessel. The cooking system can be adapted to prepare specific foods in specific quantities, such as popcorn in pre-packaged containers.

(58) **Field of Classification Search**
CPC H05B 6/1209; H05B 6/12
USPC 99/451, DIG. 14, 348, 422; 219/620, 219/622, 624, 625

See application file for complete search history.

14 Claims, 13 Drawing Sheets



(56)

References Cited

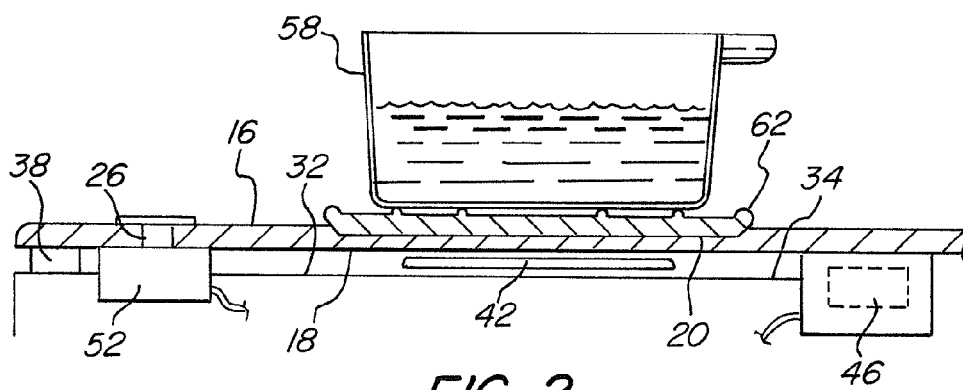
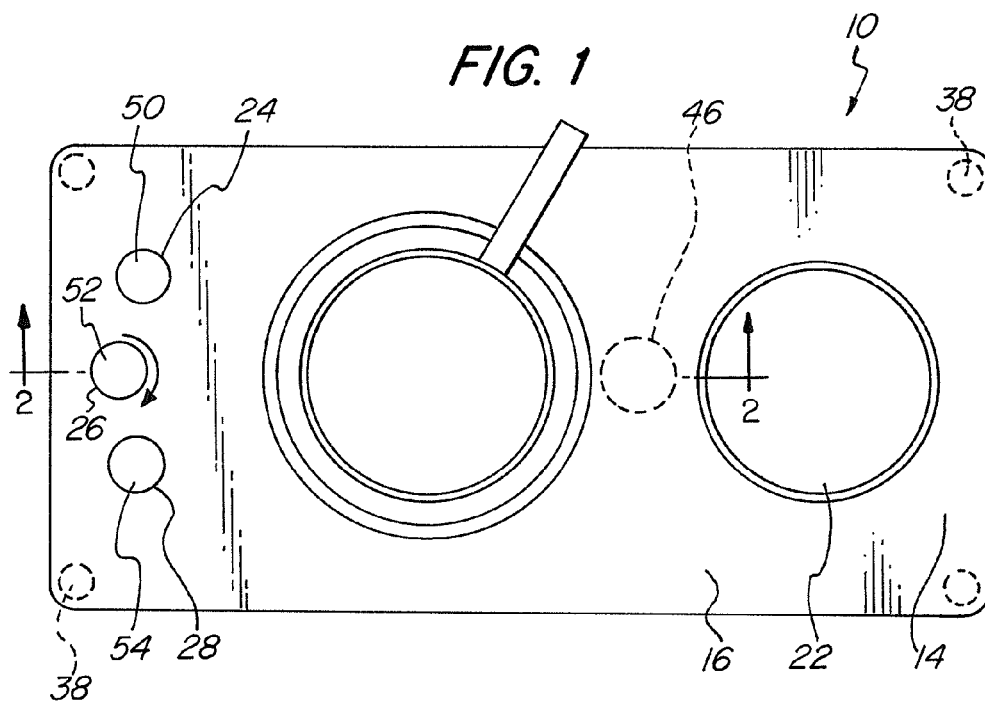
U.S. PATENT DOCUMENTS

2002/0078942	A1	6/2002	Hershey et al.
2009/0289054	A1	11/2009	Williams et al.
2010/0237064	A1	9/2010	Liu et al.
2011/0268857	A1	11/2011	Harvey

OTHER PUBLICATIONS

International Search Report and Written Opinion of the International Searching Authority Application No. PCT/US2012/06926 Completed: Feb. 28, 2013; Mailing Date: Mar. 11, 2013 10 pages.

* cited by examiner



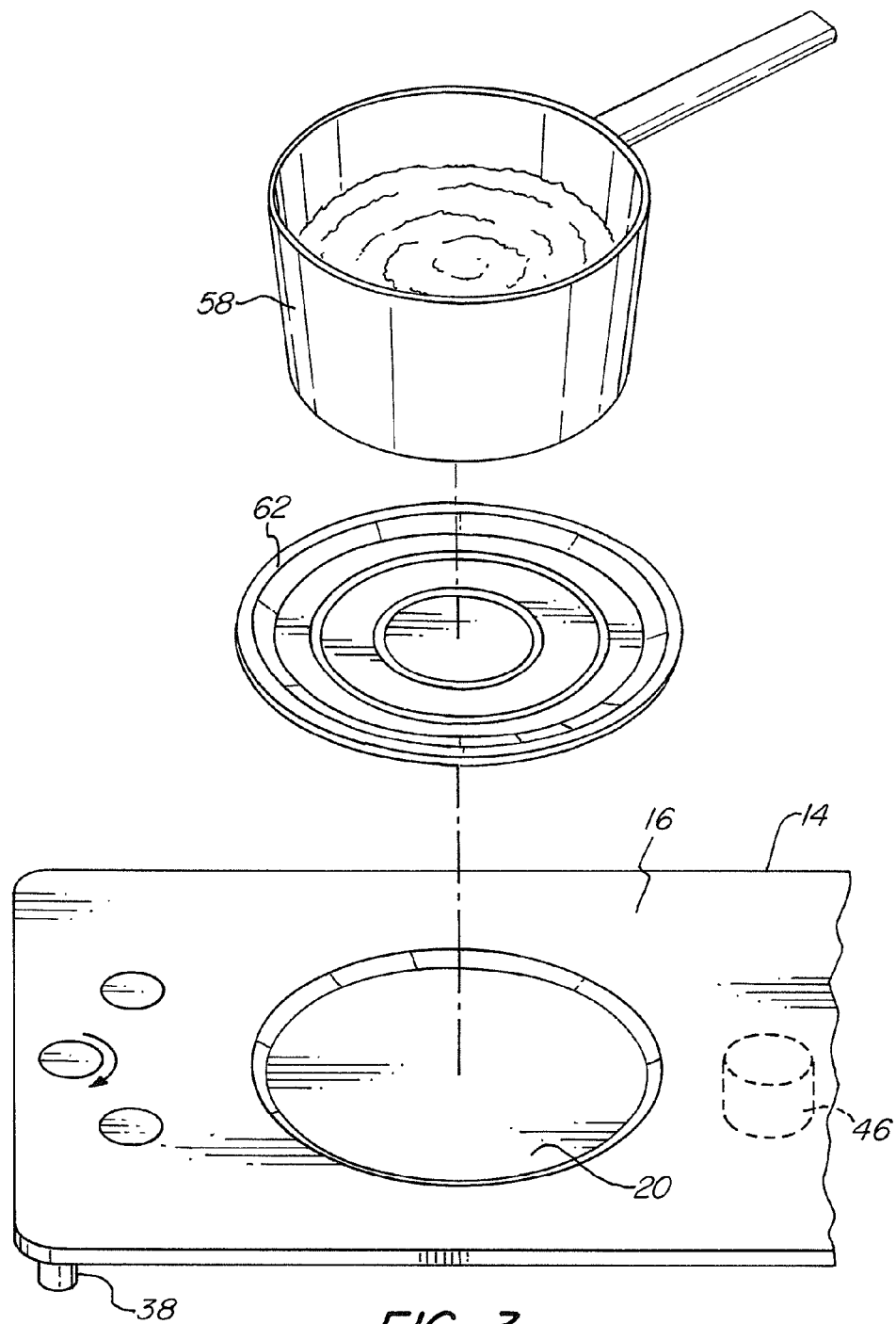


FIG. 3

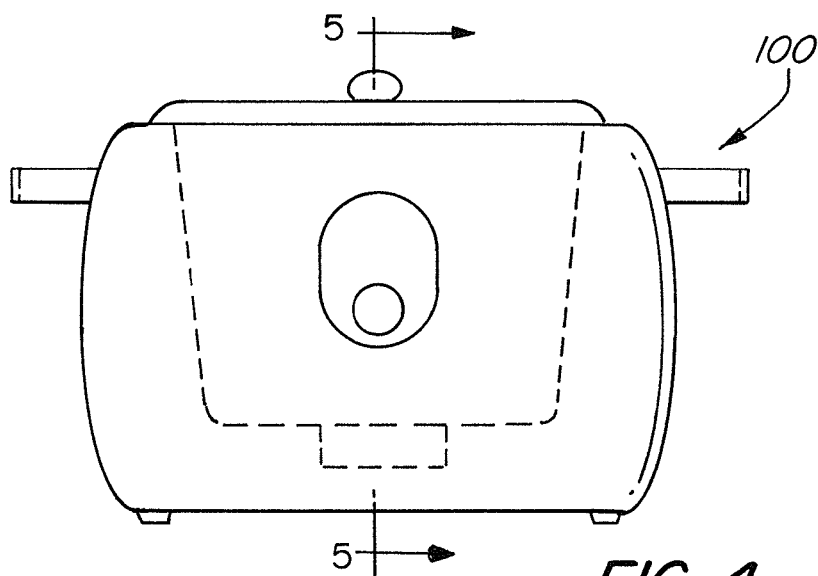


FIG. 4

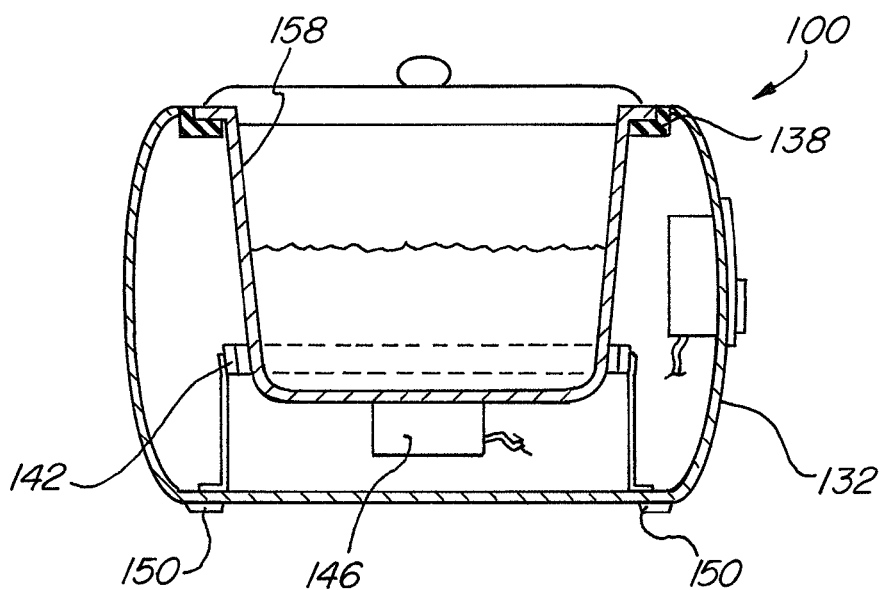


FIG. 5

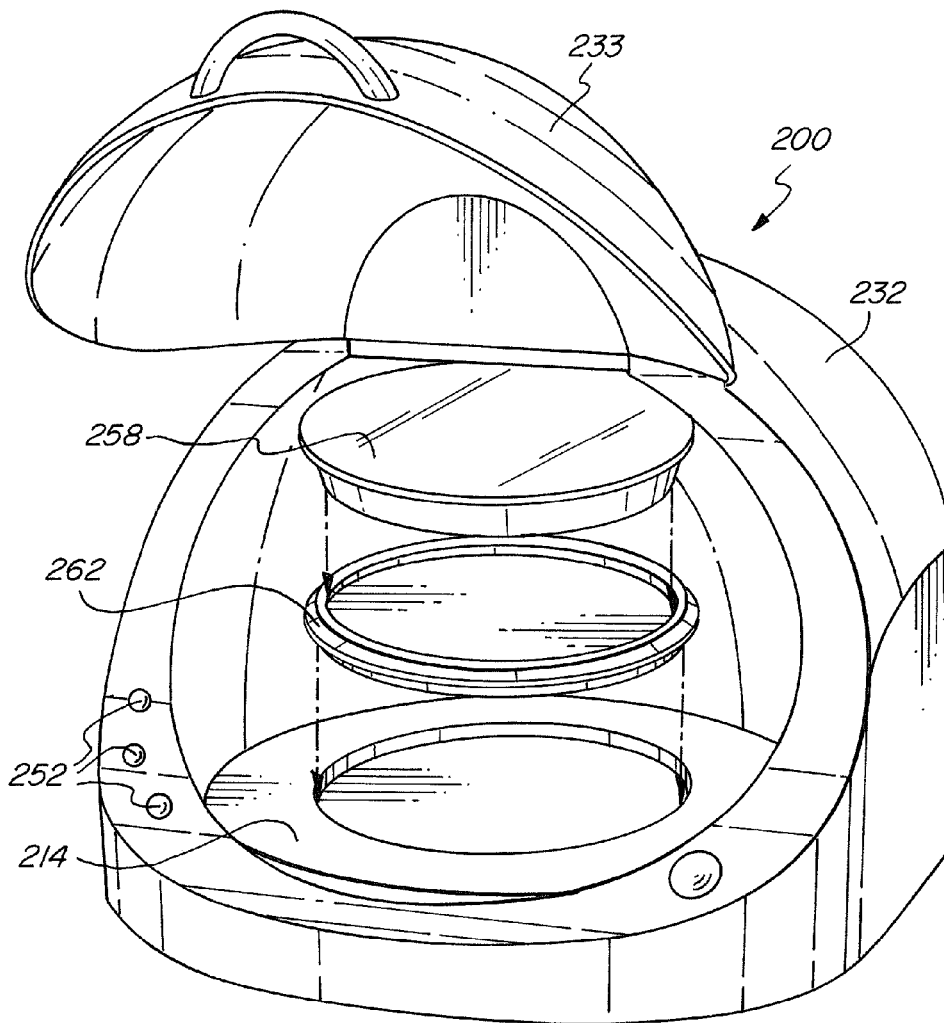


FIG. 6a

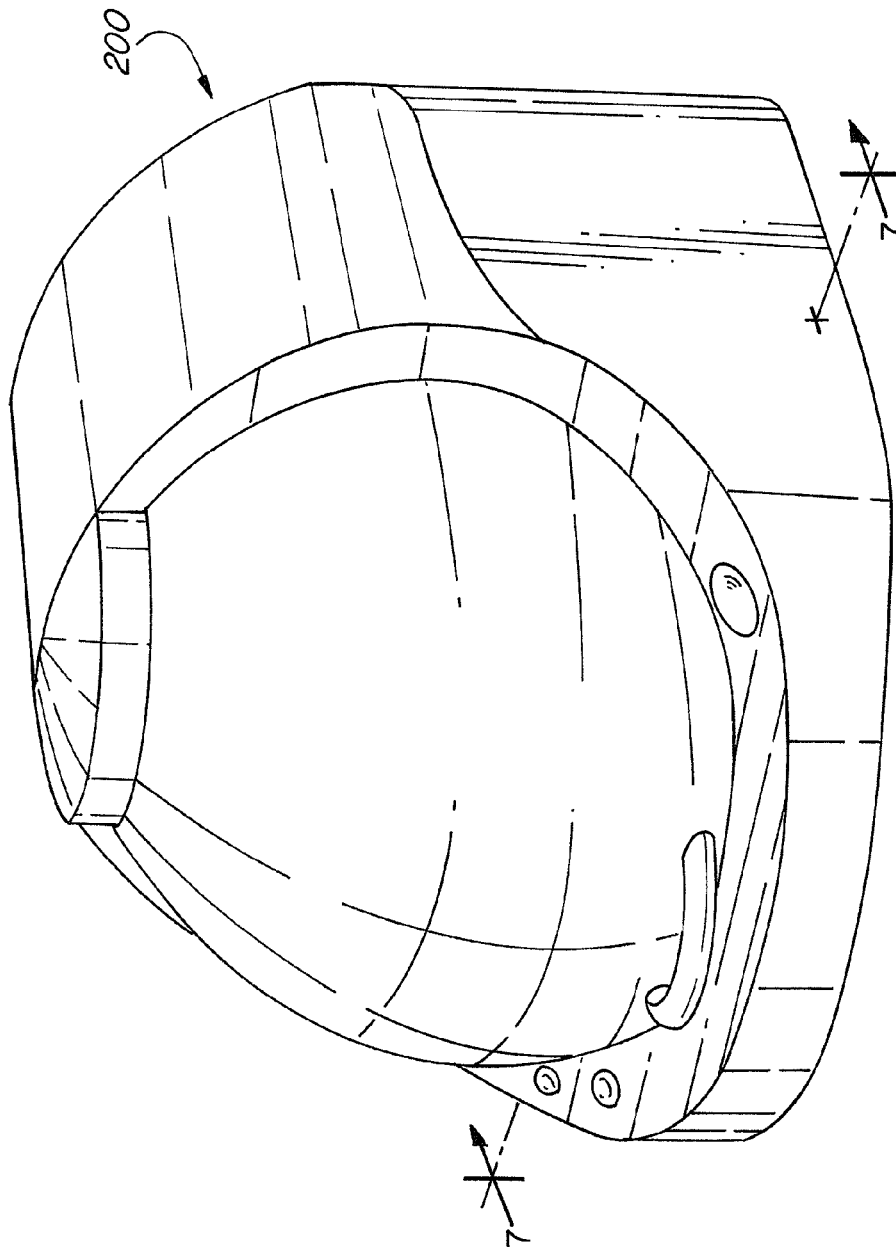


FIG. 6b

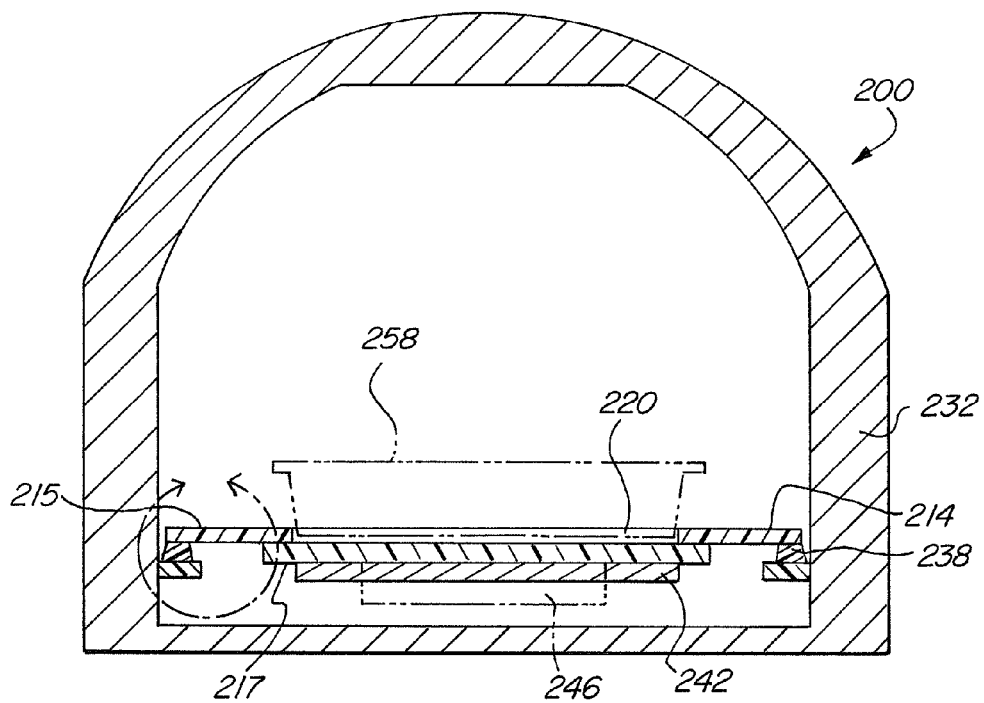


FIG. 7

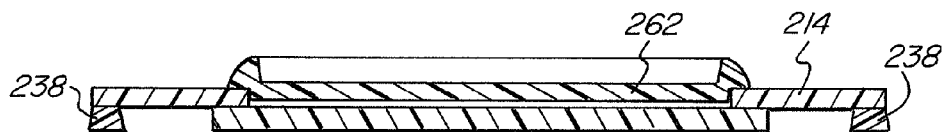
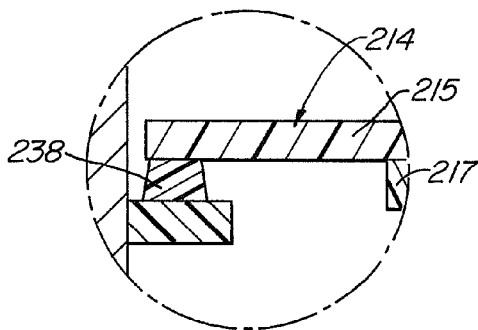
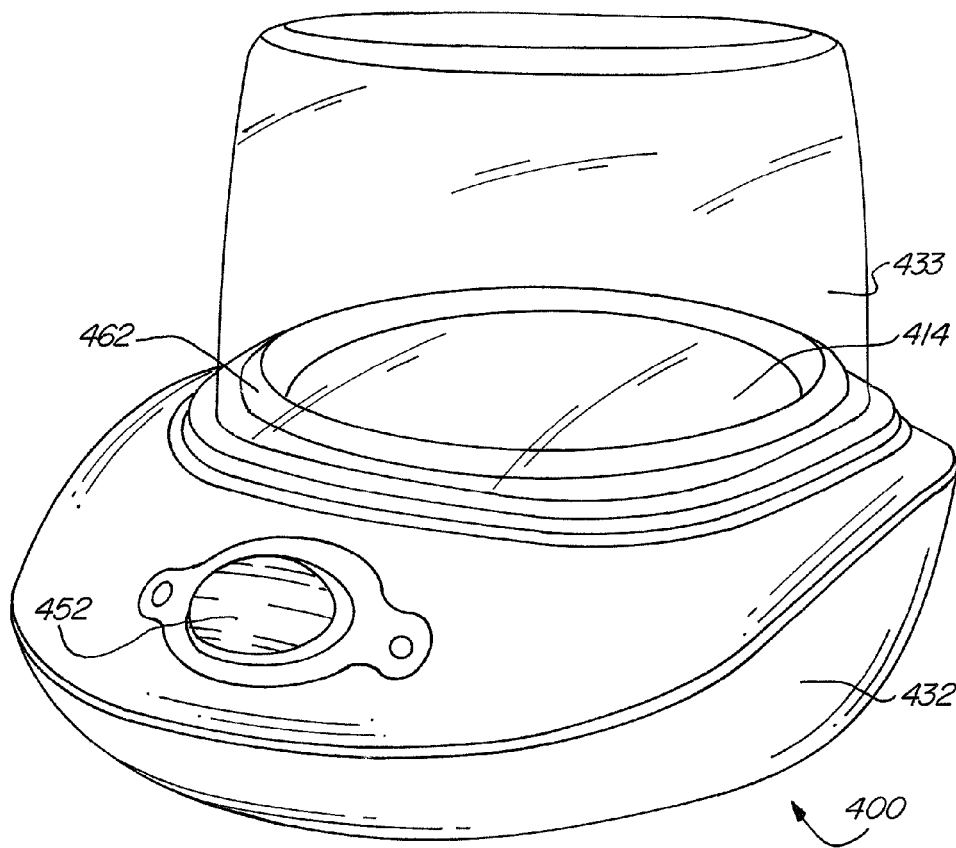
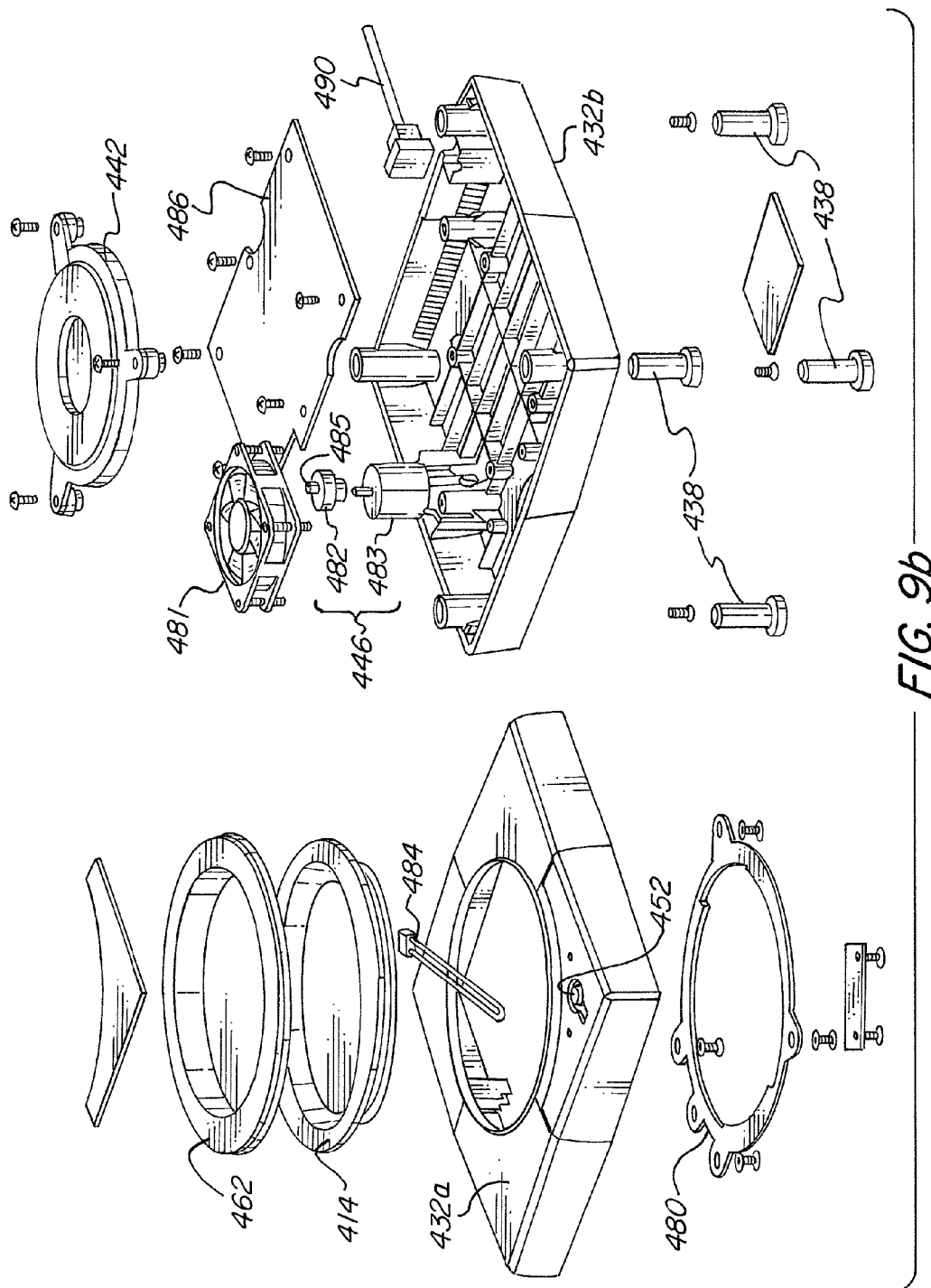
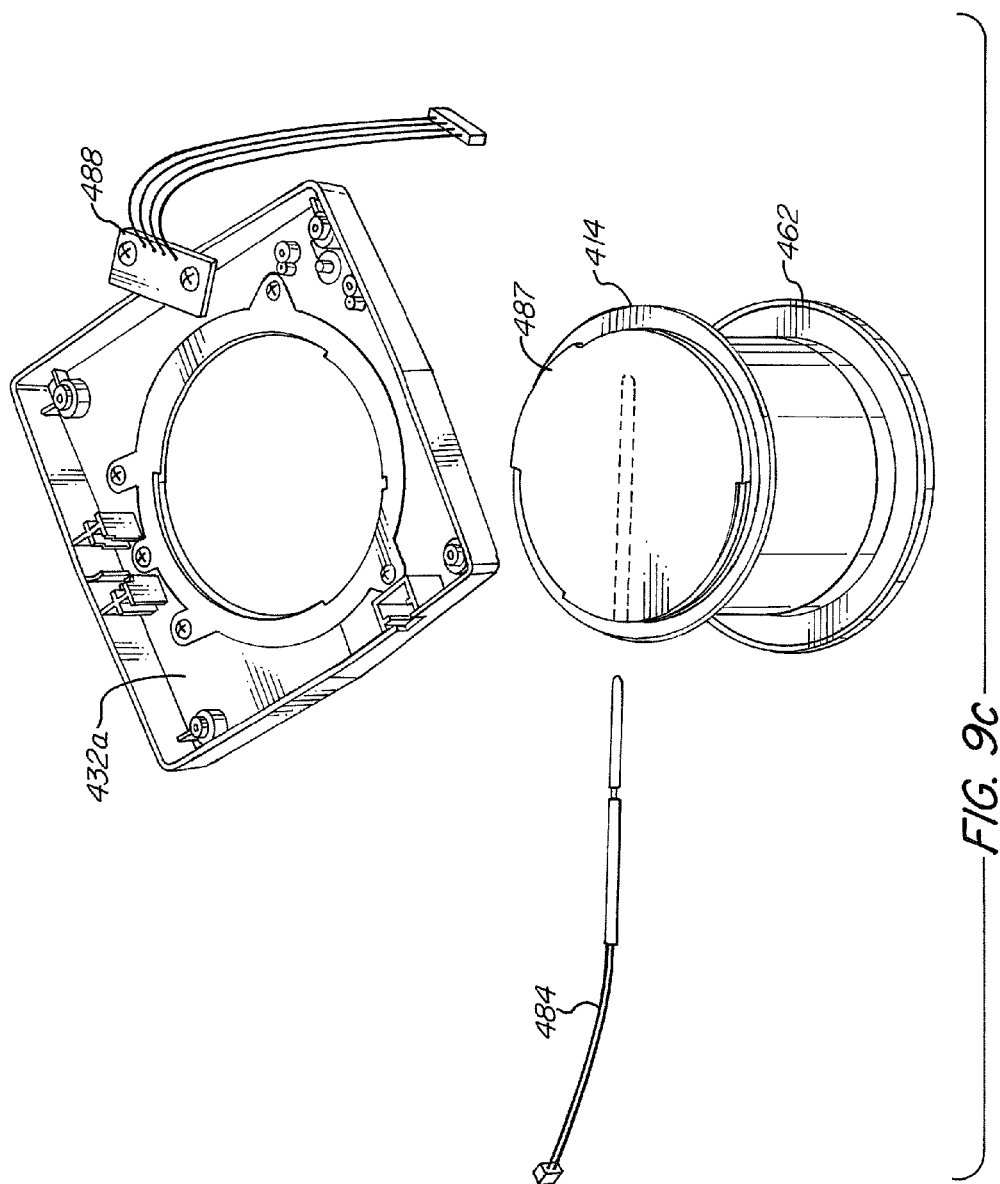
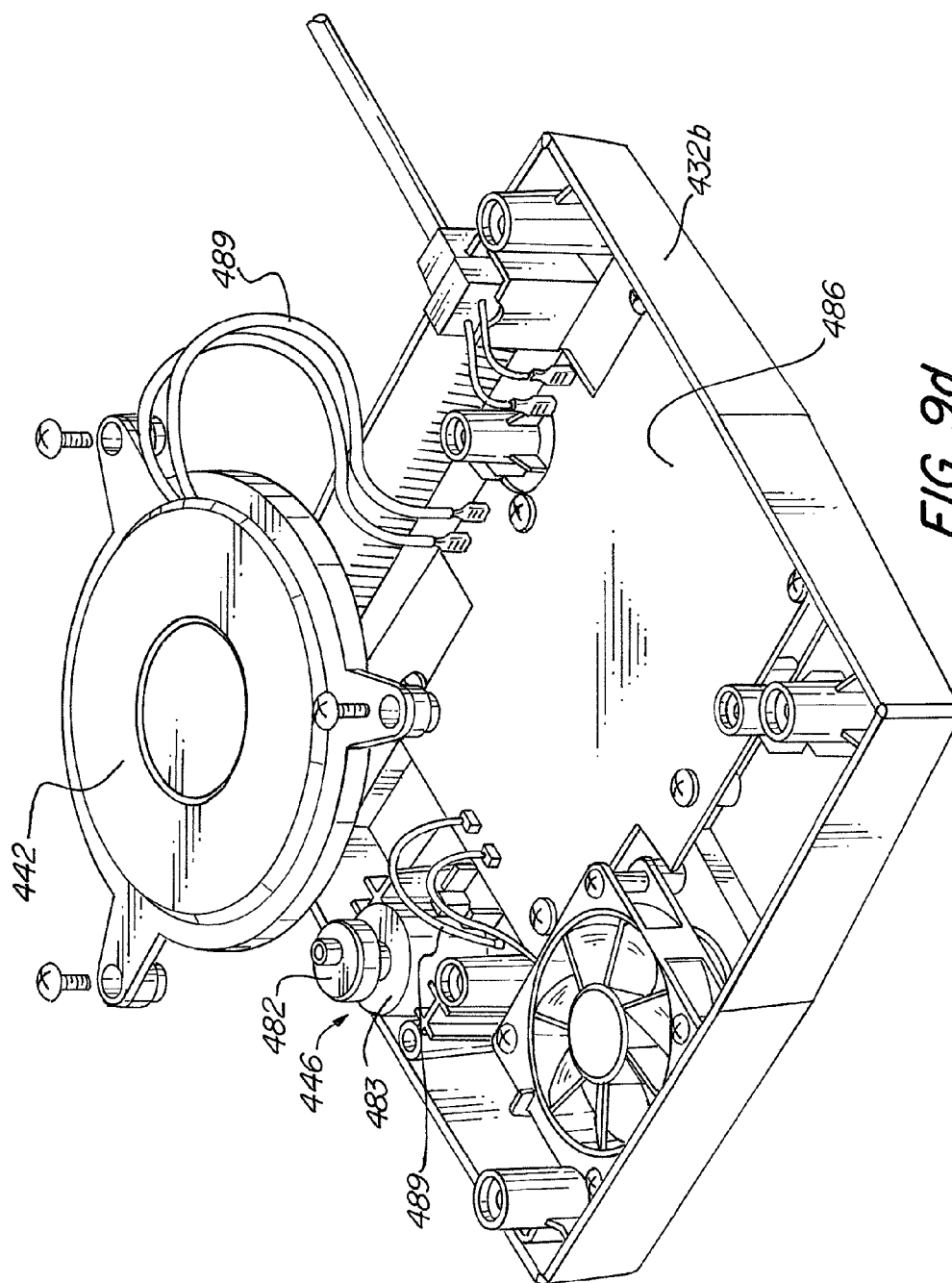


FIG. 8

*FIG. 9a*







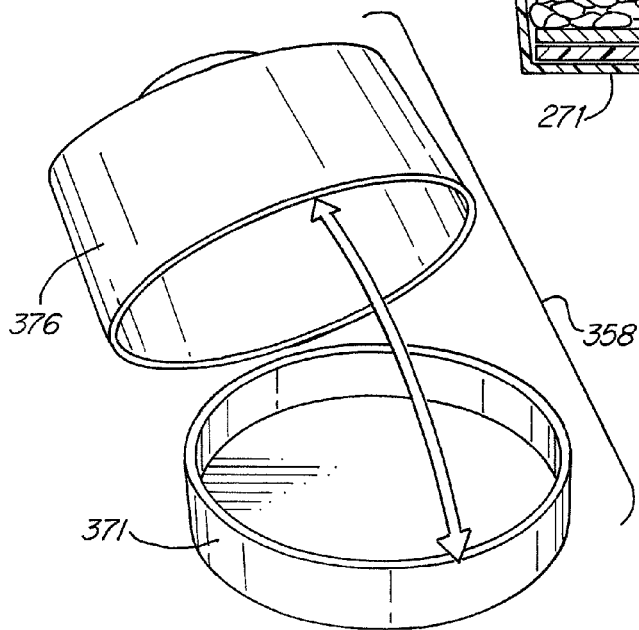
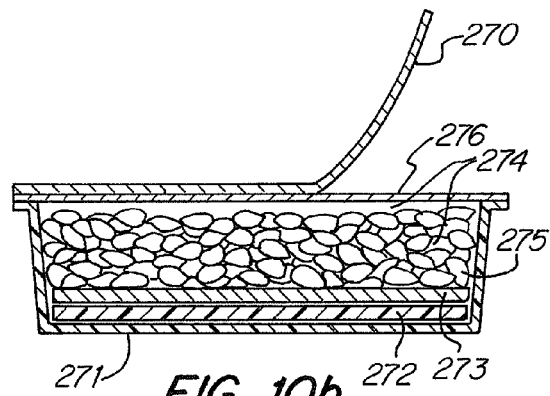
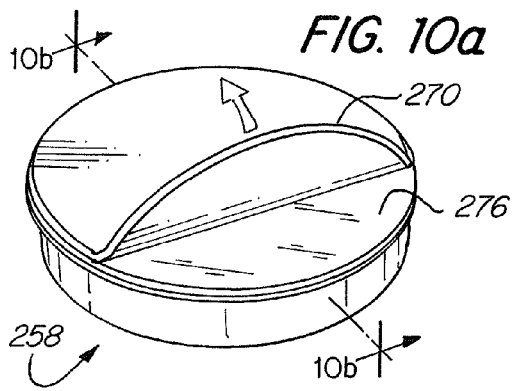
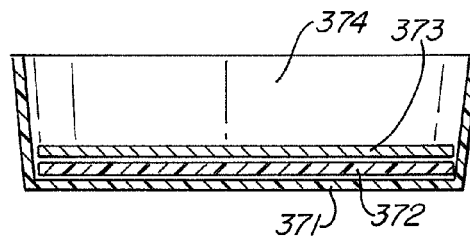


FIG. 11b



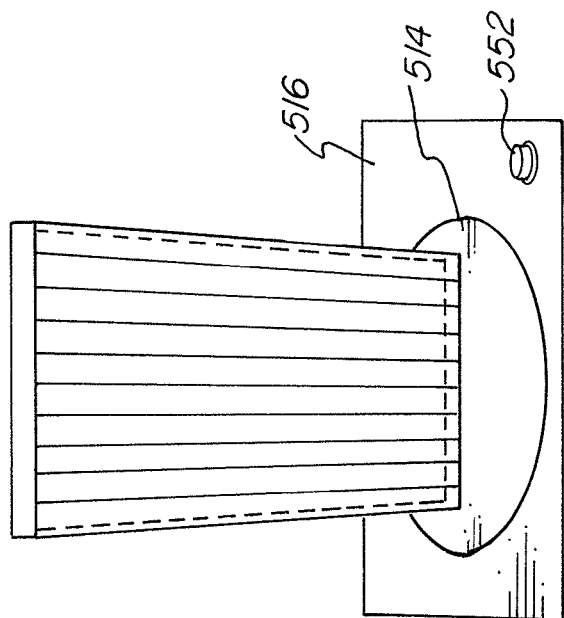


FIG. 13

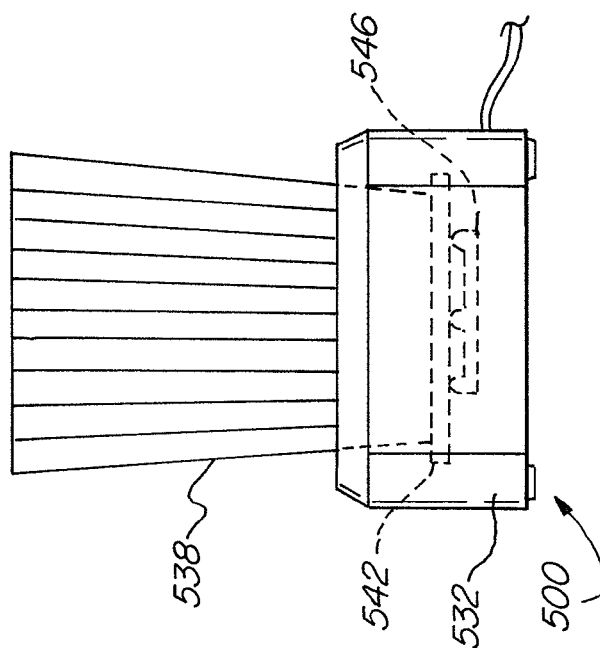
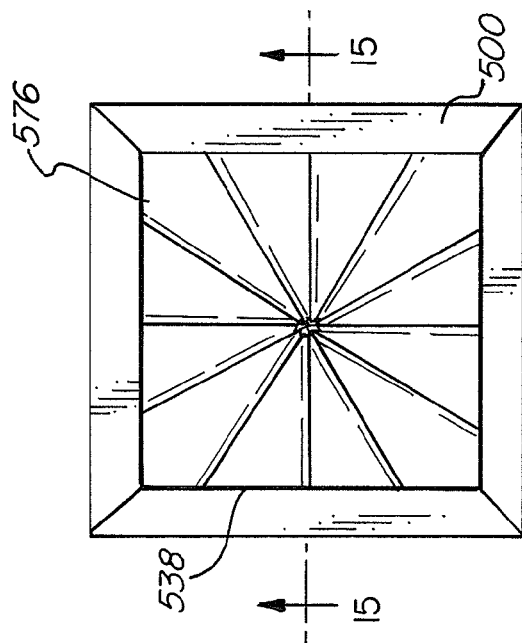
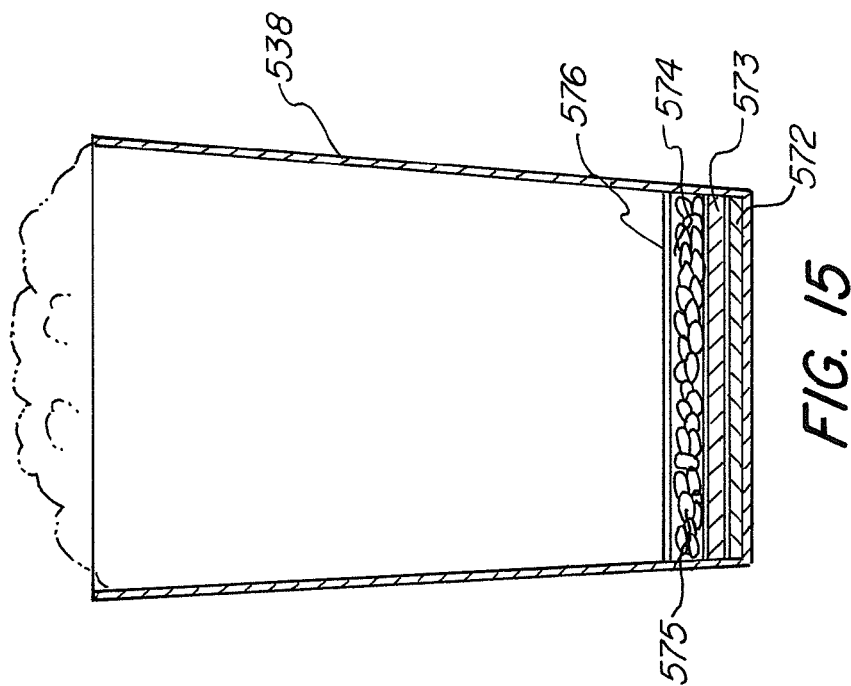


FIG. 12



VIBRATING COOKING SYSTEM**FIELD OF THE INVENTION**

The present invention relates to cooking systems that utilize a vibrating device to improve the process of food preparation. More particularly, the present invention pertains to the use of induction and vibration to cook and prepare food, including popping popcorn.

BACKGROUND OF THE INVENTION

It is well known that the quality of food is improved when it has been properly stirred or mixed during preparation. Stirring and mixing promotes even heating and cooking so that the finished product is consistently and thoroughly prepared. This is true whether the food is rice, oatmeal, meat, or popcorn. However, it is also known that the need to mix or stir food while it is being cooked is a time consuming, tiresome, and often tedious aspect of food preparation. Various attempts have been made to obviate or minimize the need for manual stirring of food while it is being cooked. These attempts include use a vibrating device to impart motion to the cooking system which causes relative movement between the system and the food being cooked as well as within the food itself. For example, Japanese Patent Application Publication No. Heisei 11-253309 describes a rice cooker that includes a vibrating part. The vibrating part imparts vibration to an inner pot that is removable from the rice cooker, and which holds the water and rice intended to be cooked. The cooker includes a heating part that may heat the inner pot by induction. As another example, U.S. Pat. No. 7,997,018 discloses an electric griddle with a vibrating device attached to it to cause the cooking surface of the griddle to vibrate.

Previous attempts to use a vibrating device to assist in food preparation have had limited success for a variety of reasons. Because of their poor implementation, such attempts—including those disclosed in Heisei 11-253309 and the '018 patent—have been of limited usefulness in modern kitchens.

What is needed is an improved cooking system that will fully utilize the effectiveness of a vibrating device for assisting in the preparation of food.

The preparation of popcorn requires particular attention. In order to prepare a sufficient quantity of popped kernels that are uniformly cooked, the even application of heat to all of the kernels is imperative. Otherwise, some kernels pop earlier than others and become burned while the later-popping kernels continue to be heated. On the other hand, uneven heating can leave numerous kernels unpopped or only partially popped.

Many previous attempts have been made to engineer an efficient way to prepare high quality popcorn. For example, the well known Jiffy Pop® brand combines popcorn kernels and oil in a disposable aluminum pan with an expandable aluminum foil top. The Jiffy Pop® unit is heated on an electric range while the consumer continuously oscillates the unit, causing the kernels to move and mix in the pan. One obvious disadvantage of this method is the nearly constant attention that the consumer must pay to the task of shaking the disposable pan across the heat source.

Another example is the use of a microwave oven to heat a paper package containing kernels and oil. This method has well-known problems, including wildly uneven heating of the kernels resulting in burned popcorn and many kernels remaining unpopped. The overall flavor of popcorn prepared in the microwave is also well-known to be below average.

Thus, there is also a need for a reliable system to make high quality popcorn without requiring all of the attention of the consumer.

SUMMARY OF THE INVENTION

In order to achieve these and other objects, a cook top system is provided, comprising: a surface adapted to support a cooking vessel, a coil for creating an oscillating magnetic field that interacts with and generates an amount of heat in the cooking vessel; a vibrator coupled to the surface for vibrating the surface; and a pad formed of a thermally insulating, elastically deformable material on the surface and underneath the cooking vessel.

In some embodiments, a recess is formed in the surface in which at least a portion of the pad is disposed such that horizontal movement of the pad relative to the surface is substantially prevented. In some embodiments, removal of the pad from the surface is not impeded. In some embodiments, a heater control is coupled to the coil for varying the amount of heat generated in the vessel and a vibrator control coupled to the vibrator for varying one or both of the vibration frequency and the vibration amplitude of the vibrator. In some embodiments, the system further includes a housing in which the surface, the coil, said vibrator, and the pad are contained.

According to a second embodiment, a cooking system is provided that includes: a structure adapted to support a cooking vessel; a heating element adapted to generate heat in the cooking vessel; a vibrator coupled to the structure for vibrating the structure; and a pad formed of an elastically deformable material positioned between the structure and the cooking vessel.

In some embodiments, the structure is a housing in which the heating element, the vibrator, and the pad are contained. In some embodiments, the system further comprises a cook top surface in the housing adapted to support the cooking vessel. In some embodiments, the system further comprises a recess formed in the pad for receiving at least a portion of the cooking vessel.

In some embodiments, the structure is a substantially planar surface. In some embodiments, the heating element is a coil for creating an oscillating magnetic field that interacts with and generates an amount of heat in the cooking vessel. In some embodiments, the system further comprises a recess formed in the surface for receiving at least a portion of the pad such that the recess substantially prevents horizontal movement of the pad relative to the surface. In some embodiments, the system further comprises that removal of said pad from said surface is not impeded. In some embodiments, the system further comprises at least one elastomeric isolation block adapted to support said structure. In some embodiments, the pad is formed of a thermally insulating material.

According to a third aspect of the invention, a cartridge in which food is cooked is provided, the cartridge comprising: an outer container having a bottom and a side wall; a lower layer of insulating material on the bottom of the outer container; an intermediate layer of ferromagnetic material above the lower layer; and a cavity for holding food above the intermediate layer.

In some embodiments, the cartridge further comprises an upper cover disposed above the cavity. In some embodiments, the cartridge further comprises that the upper cover is expandable to increase the volume of the cavity. In some embodiments, the cartridge further comprises that said upper cover is formed out of a metal foil. In some embodiments, the cartridge further comprises popcorn kernels disposed in said cavity.

The invention and its particular features and advantages will become more apparent from the following detailed description considered with reference to the accompanying drawings.

BRIEF DESCRIPTION OF THE DRAWINGS

FIG. 1 is a plan view of a cook-top.

FIG. 2 is a cross-sectional view of the cook-top shown in FIG. 1, taken along line 2-2 of FIG. 1.

FIG. 3 is an exploded perspective view of the cook-top shown in FIG. 1.

FIG. 4 is a front elevational view of a cooking appliance.

FIG. 5 is a cross-sectional view of the cooking appliance shown in FIG. 4, taken along line 5-5 of FIG. 4.

FIGS. 6a and 6b are perspective views of a second design of a cooking appliance.

FIG. 7 is a cross-sectional view of the cooking appliance shown in FIGS. 6a and 6b, taken along line 7-7 of FIG. 6b.

FIG. 8 is a cross-sectional view of a cook-top.

FIG. 9a is a perspective view of a third design of a cooking appliance.

FIG. 9b is an exploded perspective view of the cooking appliance of FIG. 9a.

FIG. 9c is an inverted exploded perspective view of a portion of the cooking appliance of FIG. 9a.

FIG. 9d is an exploded perspective view of a portion of the appliance of FIG. 9a.

FIG. 10a is a perspective view of a cartridge.

FIG. 10b is a cross-sectional view of the cartridge of FIG. 10a, taken along line 10b-10b in FIG. 10a.

FIG. 11a is a perspective view of a second design of a cartridge.

FIG. 11b is a cross sectional view of the cartridge of FIG. 11a, taken along line 11b-11b in FIG. 11a.

FIG. 12 is a front elevational view of an induction popcorn system.

FIG. 13 is a perspective view of the induction popcorn system of FIG. 12.

FIG. 14 is a plan view of the induction popcorn system of FIG. 12.

FIG. 15 is a cross-sectional view of a portion of the induction popcorn system of FIG. 12, taken along line 15-15 in FIG. 14.

DETAILED DESCRIPTION OF THE INVENTION

With reference now to the drawings, embodiments of the present invention will be described. FIGS. 1, 2, and 3 show a cook-top system 10 according to one embodiment of the present invention. In a general sense, the system 10 utilizes both induction cooking technology as well as vibration to improve the efficiency of preparing food and the overall quality of the finished product.

Induction cooking systems have been known for many years but have gained popularity recently due to their many advantages over other types of cooking systems. Like a traditional electric stove, an induction stove uses electricity to generate heat. However, instead of heating a resistive element (such as a coil of metal) by passing electric current through it, an induction stove generates an oscillating magnetic field that causes the cooking vessel itself to be heated. The term "cooking vessel," as used throughout this specification, refers to any pot, pan, skillet, and/or any other suitable cooking container or hardware in which food or other material is placed to be heated on a stove.

In an induction stove, a wire coil located beneath the cook-top receives an alternating electrical current, and thereby creates an oscillating magnetic field. When a cooking vessel made from a ferromagnetic material is placed on the cook-top, the oscillating magnetic field causes the ferromagnetic material to heat up. The ferromagnetic material is heated by means of magnetic hysteresis loss in the ferromagnetic material as well as by eddy currents created in the ferromagnetic material (which generate heat due to the electrical resistance of the material). The mechanisms by which an induction stove generates heat in a cooking vessel are well known to those of skill in the art. Typically, no portion of the cook-top itself is directly heated by the induction heating element, unlike in a traditional electric stove, where a circular heating element is heated in order to heat a cooking vessel that is placed thereon.

FIGS. 1, 2, and 3 show a system 10 with a cook top 14 in the form of a generally planar rectangular plate. The cook top 14 is positioned in a horizontal orientation and has an upper surface 16 and a lower surface 18. A thickness is defined between the upper and lower surfaces. The cook top is fabricated of any material suitable for an induction stove cook-top, including ceramic, glass, high density thermoplastics, non-ferromagnetic metals (such as aluminum), etc. In some embodiments, the cook top is formed of a thermally insulating material.

The cook top 14 includes control apertures 24, 26, 28, which accommodate controls 50, 52, 54. The controls are located in a cluster at the plurality control apertures and are clustered together at a location laterally offset from the cooking area of the cook top. The controls include a first induction element control 50 and a second induction element control 52. The induction element controls 50, 52 control the potential at the induction coils 42 beneath the cooking area of the cook top. A vibrator control 54 is also provided, which controls the frequency and/or the amplitude of the vibrator.

The cook top 14 is supported by a fixedly positioned support surface 32. The support surface is located beneath the cooking plate and has an upper surface 34. In the embodiment of FIG. 1, the upper surface is in a planar configuration and is parallel with the lower surface of the cooking plate. Four isolation blocks 38 are provided that couple the cook top 14 to the support surface 32 at locations adjacent to the corners of the cooking plate. In the embodiment of FIG. 1, the isolation blocks have a thickness that is approximately the same as the distance between the cooking plate and the support surface. In other embodiments, the thickness of the isolation blocks varies from the thickness of the cooking plate by plus or minus 25 percent. In still other embodiments, the thickness is chosen based on the particular system design and the material selected for the isolation blocks. The isolation blocks are fabricated of a resilient elastomeric material. Suitable materials include plastics and rubbers, natural and synthetic, and blends thereof.

The cook top 14 has a first indentation, or recess, 20 and a second indentation 22 laterally spaced from the first. Each indentation 20, 22 corresponds to an induction cooking zone usable for heating a cooking vessel (such as vessel 58 shown in FIG. 2 and FIG. 3) on the cook top. Beneath each indentation 20, 22 is a circular induction element or coil. Shown in FIG. 2 is a first circular induction element 42, which is secured to the lower surface of the cook top 14 beneath the first indentation 20. A second circular induction element is secured to the lower surface of the cook top 14 beneath the second indentation, but is not shown in the figures. Each induction element has a coil of copper wire adapted to support an oscillating potential of appropriate volts at an appropriate frequency. As described above, the induction coils are con-

5

trolled by the controls **50** and **52** by the user of the system to increase or decrease the amount of heat generated in the cooking vessel.

A vibrator **46** is secured to the lower surface of the cook top **14**. In the embodiment shown in FIGS. **1** and **2**, the vibrator is located between the indentations **20**, **22** and the induction elements. The vibrator oscillates a mass in a horizontal plane, which imparts an oscillating, horizontal movement to the cook-top **14**. The cook-top **14** is able to vibrate because of the elasticity of the isolation blocks **38**. The amplitude and frequency of the vibration is chosen according to the particular design characteristics of the overall system. The vibrations can be induced by any device that will suitably transmit the vibrations to the cook top, cookware, small appliance, etc. These devices include mechanical, electrical, solid state, sonic-type devices etc. The invention will vibrate the cook top, cookware, small appliance at different frequencies and amplitudes. In most embodiments, horizontal movement of the cook top is induced, which may be in the form of purely lateral (i.e. back and forth) movement. In some embodiments, the horizontal movement is in a circular or ellipsoidal path. In still other embodiments, the vibrational movement has a vertical component. The specifics of the vibration can be tailored to the specific cooking system design.

One example of a suitable vibrating device is the combination of an electric motor having a crank attached to its driveshaft, where the crank includes an off-center mass. Rotation of the crank by the motor causes an oscillating force in the plane perpendicular to the driveshaft. This device will impart the oscillating force to whatever structure to which the motor is secured.

Next, the system includes a pad **62** made of a flexible, elastically deformable, thermally insulating material. The pad **62** is sized to fit snugly within the indentation **20**, beneath the cooking vessel **58** as shown in FIG. **3**. Although not shown in the figures, the system also includes a second pad that corresponds to the second indentation **22**. The interaction between the pad **62** and indentation **20** substantially prevent horizontal movement of the pad **62** relative to the cook top **14**. In the embodiment shown in FIGS. **1-3**, removal of the pad **62** from the cook-top **14** is not impeded, so that it can be easily cleaned or replaced. The pad is adapted to facilitate the cleanliness of the system in the event of inadvertent spillage. The pad is further adapted to not adversely affect the heating and vibrating of the food in the vessel.

FIGS. **1**, **2**, and **3** also show a cooking vessel **58** placed on or in position to be placed on the pad **62**. The vessel contains food to be cooked, which is accomplished on account of the vessel including at least some portion or element of a suitable ferromagnetic material. On account of this material, potential in the induction element is creates heat within the cooking vessel.

The coupling of the vibrator **46** to the cooking vessel **58** is enhanced by the use of the isolation blocks **38** and the pad **62**. Each adds an amount of mobility to the system which increases the ability of the vibrator to impart motion to the food in the cooking vessel, while reducing or eliminating the possibility that the cooking vessel will slide relative to and away from the induction cooking zone. In some embodiments, the material of the pad is chosen so that the friction force between the pad and the cooking vessel is sufficient to prevent unwanted sliding of the vessel at all, including during vibration cooking. At the same time, the elastomeric properties of the isolation blocks **38** and/or the pad **62** permit sufficient movement of the cook-top **14**, the cooking vessel **58**, and, therefore, the food in the vessel.

6

There are various ways in which the vibrator, cook top, and induction element are arranged. In some embodiments, all three components are effectively secured together so that all move as a result of the vibrator. In other embodiments, the vibrator is secured to the cook top while the induction element is independently secured. This enables the cook top to move while the induction element remains stationary.

FIGS. **4** and **5** show a cooking appliance **100** according to an alternate embodiment of the invention. A cooking vessel **158** is provided for holding the food to be cooked. A casing or housing **132** is provided, in which the components of the appliance are contained. The appliance has a pad or block **138** that holds the cooking vessel **158** in the housing **132**. Like the pad **62** of FIGS. **1**, **2**, and **3**, the pad **138** is formed of an elastically-deformable, thermally insulating material. The pad **138** supports the cooking vessel in the housing around a rim of the cooking vessel.

The appliance also includes a vibrator **146**, which is attached to the housing **132** but may be attached directly to the cooking vessel **146**. The vibrator **146** creates an oscillating force that moves the cooking vessel to cause the food being cooked therein to also move. The appliance **100** also includes a heating element **142** for causing the cooking vessel to become warm. The heating element can be any suitable type of burner/element, including electric, radiant, induction, halogen, gas, etc.

FIG. **5** also shows feet **150** on the bottom surface of the appliance **100**. The feet **150** are constructed using a resilient elastomeric material. Suitable materials include plastics and rubbers, natural and synthetic, and blends thereof. The feet **150** reduce or eliminate the possibility that the appliance will move spontaneously as a result of the vibrations. The feet **150** serve as a type of isolation block that supports the appliance.

FIGS. **6a**, **6b**, **7**, and **8** show a second cooking appliance **200**, which is specially adapted for cooking food provided in a cartridge, such as popcorn. The user simply places the cartridge in the unit **200**, presses a button to begin the cooking process, and the appliance cooks the food in the cartridge, automatically shuts down, and alerts the user when it is complete. The appliance **200** includes a housing **232** with a hinged lid **233**. The appliance has a cook top **214**, which is made of a non-ferromagnetic material that does not heat up or otherwise interact with the magnetic field produced by an induction coil. Control buttons **252** are mounted on the housing **232** for controlling the operation of the appliance.

The appliance also includes a pad **262** that is adapted to be placed on the cook top **214**. The cook top has a recess **220** that is shaped to hold the pad **262**. The pad **262** is shaped and adapted to hold a cartridge **258**. FIG. **6b** shows the appliance **200** with the lid closed.

FIG. **7** is a cross sectional view of the appliance **200**, which shows additional features and components of the device. The cook top **214** is comprised of two separate planar pieces: an upper portion **215** that has an opening in the center and a lower portion **217** that is slightly larger than and that covers the bottom of the opening in the upper portion **215**. Using these two components to make the cook top **214** creates a recess **220**. As shown in the blow-up window of FIG. **7**, the cook top **214** is supported in the housing **232** by a pad or block **238**, which is constructed using a resilient elastomeric material.

A vibrator **246** is attached to the cook top **214**. The vibrator **246** is used to create oscillating movement in the cook top **214**, which is imparted to the food in the cartridge **258**. The cartridge is shown in outline in FIG. **7** resting in the recess **220**

of the cook top **214**. Also shown in FIG. 7 is an induction coil **242** mounted in the appliance **200** for heating the food in the cartridge **258**.

The appliance **200** includes appropriate hardware and software for operating the induction coil **242** and vibrator **246** for cooking food. This can include pre-programmed software routines for powering both components for an appropriate time for specific food-cooking tasks. For example, the appliance includes a specific routine for popping popcorn that is provided in a pre-packaged cartridge. The routine will instruct the appliance to heat the popcorn cartridge for a specific duration depending on the amount and type of popcorn provided.

In some embodiments, the appliance **200** also includes a sensor and appropriate software for automatically detecting the completion of a food-cooking sequence, such as a popcorn popping operation. The sensor detects the temperature of the food, or of the cartridge, which indicates that sufficient heating has occurred to achieve the desired level of cooking. The sensor is adapted to signal the induction coil **242** and vibrator **246** to cease operation once the desired temperature has been reached. This is one way to implement the automatic popping functionality of the appliance **200**. For example, a thermistor and associated circuitry can be employed as a temperature sensor.

In some embodiments, the appliance **200** also includes a sensor for automatically detecting characteristics of a food cartridge placed in the cooking zone. For example, some embodiments employ an optical sensor on the cook top for reading a bar code or other code displayed on the food cartridge. As another example, an RF sensor is embedded in the appliance for detecting an RF identification tag in a food cartridge. The code or RF identification tag on the cartridge can convey information to the device necessary for setting cooking time, cooking intensity, and vibration pattern. This feature enables a user to prepare a variety of foods automatically with the push of a single button, since the device is pre-programmed to execute numerous cooking routines.

FIG. 8 shows an alternative design for the cook top arrangement of the appliance **200**. In this alternative design, the appliance includes a pad **262** that is adapted to fit in the recess **220**. The pad is made of a thermally insulating, elastically deformable material so that it insulates the cook top **214** from excessive heat and ensures that the cartridge does not slide on the cook top as a result of the vibrations.

FIG. 9a shows an alternative design of a cooking appliance **400** adapted to prepare food, such as popcorn, from cartridges. The appliance **400** has a differently designed housing **432**, which holds the cook top **414**, an induction coil, and a vibrator for moving the cook top. In this appliance design, the cook top **414** includes an integral pad **462**, preferably made of a thermally insulating and elastically deformable material, such as high temperature silicone. The pad **462** also preferably has sufficient surface tack to prevent unwanted sliding of a food cartridge being vibrated on its surface.

The appliance **400** includes a fully removable lid **433** instead of a hinged lid. The lid **433** is shaped so that it can be used as a serving bowl for popped popcorn after use of the appliance **400**. The lid **433** is preferably constructed from a resilient, high-temperature thermoplastic that will not flex or break easily so that it is convenient to clean and use in the kitchen.

FIG. 9b shows an exploded view of the appliance **400**. The housing **432** is constructed in two halves: a top half **432a** and a bottom half **432b**. A cook top **414** is anchored to the top half **432a** of the housing using a twist-to-lock design. The pad **462** is anchored to the cook top **414** by a friction fit over the rim of

the cook top, for example. The pad **462** is preferably constructed from highly-temperature resistant silicone rubber. This material helps insulate the internal components of the appliance **400** from heat generated in the cooking vessel.

A temperature sensor **484** is secured to the underside of the cook top **414**. In the device shown, the sensor **484** is a thermistor, which is a device, typically comprised of ceramic or polymer, whose electrical resistance varies significantly with changes in temperature. The anchor plate **480** is bolted to the housing **432** and creates the structure to which the cook top **414** is locked using the twist-to-lock mounting feature.

The induction coil or element **442** is mounted to the bottom half **432b** of the housing, and comprises a copper coil as is typical of induction elements. Also mounted to the bottom half of the housing **432b** is the vibrator assembly **446**. The assembly includes a motor **483**. In the device shown, the motor **483** is a round, brush DC motor. A crank **482** is mounted on the drive shaft of the motor **483**. The crank **482** includes an off-center mass **485** which produces an oscillating, horizontal vibrational force when the crank **482** is rotated by the motor **483**. This oscillating force acts on the housing **432** and, therefore, on the cook top **414** and pad **462**.

FIG. 9b shows four feet or isolation blocks **438** that are secured to the outside of the bottom half **432b** of the housing. The feet **438** are constructed from an elastomeric material, such as rubber. The feet **438** dampen the transmission of the vibration of the housing **432** to the area around where the appliance is being used. The feet **438** preferably have sufficient surface tack to inhibit or prevent sliding movement of the appliance **400** as a result of the action of the vibrator assembly.

Also mounted to the bottom half **432b** of the housing is a cooling fan **481**, which helps maintain a stable working temperature within the housing **432**. A circuit board **486** is also mounted in the housing **432**, and includes the electronic circuitry necessary to control the induction element **442** and motor **483**. The electrical cord **490** provides a connection to the electrical power grid.

FIG. 9c shows an inverted, exploded view of the components associated with the top half **432a** of the housing. On the bottom surface of the cook top **414** a mounting fixture **487** is shown, which is used for mounting the temperature sensor **484**. The small circuit board **488** is also shown, which is mounted to the top half **432a** of the housing for taking inputs from the control button **452** and sending the command to the circuit board **486**.

FIG. 9d shows an exploded view of the components associated with the bottom half **432b** of the housing. As shown, various electrical connections **589** are made between the electrical components (e.g. induction element **442**, motor **483**) and the circuit board **486**.

FIGS. 10a and 10b show a first embodiment of a cartridge **258** for use in a cooking appliance according to the present invention. The cartridge **258** is generally round with a paper or cardboard cover **270** that is removable from the cartridge before use. The construction of the cartridge **258** is shown in more detail in FIG. 10b. An outer container **271** holds the internal parts of the cartridge, and is made out of a suitably rugged material to withstand potentially high temperatures. These include non-ferromagnetic metals, high-temperature thermoplastics, and other suitable materials.

The cartridge **258** includes a lower layer **272** which serves a thermally insulating layer. It is made out of a material suitable for that purpose, such as high temperature silicone. Above the lower layer **272** is the intermediate layer **273** formed of a ferromagnetic material. The intermediate layer **273** interacts with the magnetic field of the induction coil and

generates the cooking heat. Above the intermediate layer 273 is a cavity 274 intended to hold the food 275 to be cooked within the cartridge. Above the cavity 274 and food 275 is an upper layer 276 composed of an expandable material such as folded up aluminum foil. As an example, the cartridge 258 is advantageously used to pop popcorn. The popcorn is placed in the cavity 274 and, as it is popped due to the heat, its volume expansion is accommodated by the expandable upper layer 276.

The cartridge 258 is an example of a pre-made, disposable product that may be sold in packs or individually to consumers for use in a separately sold appliance (such as appliance 200). The food, such as popcorn, included in the cartridges can be varied to include different flavors and styles. This system vastly improves the convenience of cooking. A consumer simply has to select the desired cartridge, place it in the appliance, and press the appropriate button to operate the appliance. Once the food in the cartridge is cooked, it can be removed from the cartridge, eaten, and the cartridge discarded.

FIGS. 11a and 11b show an example of a cartridge 358, which is reusable. The cartridge 358 includes an outer container 371 and an upper lid 376. The upper lid 376 replaces the expandable upper layer 276 of the cartridge 258 shown in FIGS. 10a and 10b. The upper lid 376 is roomy enough to accommodate fully popped popcorn kernels or the expansion of other types of food as a result of cooking. The height of the side walls of the cartridge 358 vary depending on the particular application, and can be much higher than shown in FIGS. 11a and 11b if necessary.

FIG. 11b shows a cross-sectional view of the cartridge 358. Inside the outer container 371 is a lower layer 372 of thermally insulating material such as high temperature silicone. Above that is the intermediate layer 373 of a ferromagnetic material that interacts with the magnetic field of the induction coil and generates the cooking heat. Finally, above the intermediate layer is a cavity 374 for holding food to be cooked in the cartridge, such as unpopped popcorn kernels.

FIGS. 12-15 show alternative designs of a cooking appliance 500 and cartridge 538. The appliance 500 is particularly suited for popcorn popping. In the front elevational view of FIG. 12, the housing 532 is shown supporting a cartridge 538. Shown schematically in the housing 532 is an induction element 542 and a vibrator 546. FIG. 13 schematically shows the cook top 514, with a generally planar upper surface 516. To pop the popcorn in the cartridge 538, the cartridge is placed on the cook top 514, the control button 552 is pressed, and the induction element 542 and vibrator 546 are energized. The system turns off automatically at the end of the cooking cycle.

The induction element is adapted to provide optimal heat for the optimal time to produce a fully cooked container of food, such as popcorn. The vibrator element is operatively coupled to the cooking surface and is adapted to support a vibration in a horizontal plane at a frequency that is optimal for the rotation and movement of popcorn kernels or other food during the cooking process. A vibrator assembly is provided which is fully automatic and produces the correct amount of frequency and amplitude needed for the cooking process.

FIG. 15 shows a cross sectional view of the popcorn cartridge, which is constructed in a manner similar to the cartridge shown in FIGS. 10a and 10b. The cartridge has an open top, a closed bottom, and a side wall. The cartridge also includes a lower layer 572 of material positioned upon the bottom of the container, an upper layer 576 of expandable material positioned above a cavity 574 holding popcorn 575, and an intermediate layer 573 located between the popcorn

and the lower layer fabricated of a ferromagnetic material. The intermediate layer interacts with and generates heat in response to energizing of the induction element 542. The plan view of FIG. 14 shows the expandable upper layer 576. In the embodiment shown, the layer 576 is a layer of folded aluminum foil that gradually unfolds as the popcorn in the cavity 574 pops and increases in volume.

The cartridge 538 is adapted to function as a package in which the unpopped popcorn is to be sold, as a vessel for the popping of the popcorn, and also as a container for serving the popcorn to be eaten.

The present invention is designed to vibrate a stove top, cookware or small appliance, i.e. crock pot, rice cooker, popcorn maker, etc. while cooking. The stove top, cookware, small appliance, can be made of any material, i.e. glass, metal, ceramic, composite, etc.

The invention will eliminate the need for stirring in some cooking applications by keeping the contents moving. The invention will prevent food from sticking and burning in the cookware or small appliance by keeping the food moving.

It should be appreciated by those skilled in the art that various changes and modifications can be made to the illustrated embodiments without departing from the spirit of the present invention. All such modifications and changes are intended to be covered within the scope of the present invention disclosure.

What is claimed is:

1. A cook top system for heating the contents of a cooking vessel, comprising:
 - a surface adapted to support the cooking vessel;
 - a coil for creating an oscillating magnetic field that interacts with and generates an amount of heat in the cooking vessel;
 - a vibrator coupled to said surface for vibrating said surface;
 - a pad formed of a thermally insulating, elastically deformable material on said surface and underneath the cooking vessel; and
 - at least one elastomeric isolation block positioned between said surface and a support for said surface.
2. The cook top system of claim 1, further comprising a recess formed in said surface in which at least a portion of said pad is disposed such that horizontal movement of said pad relative to said surface is substantially prevented.
3. The cook top system of claim 1, further comprising that removal of said pad from said surface is not impeded.
4. The cook top system of claim 1, further comprising a heater control coupled to said coil for varying the amount of heat generated in the vessel and a vibrator control coupled to said vibrator for varying one or both of the vibration frequency and the vibration amplitude of the vibrator.
5. The cook top system of claim 1, further comprising a housing in which said surface, said coil, said vibrator, and said pad are contained.
6. A cooking system for heating the contents of a cooking vessel, comprising:
 - a structure adapted to support the cooking vessel;
 - a heating element adapted to generate heat in the cooking vessel;
 - a vibrator coupled to said structure for vibrating said structure;
 - a pad formed of an elastically deformable material positioned between said structure and the cooking vessel; and
 - at least one elastomeric isolation block adapted to support said structure.

11

12

7. The cooking system of claim 6, wherein said structure is a housing in which said heating element, said vibrator, and said pad are contained.

8. The cooking system of claim 7, further comprising a cook top surface in the housing adapted to support the cooking vessel. 5

9. The cooking system of claim 7, further comprising a recess formed in said pad for receiving at least a portion of the cooking vessel.

10. The cooking system of claim 6, wherein said structure 10 is a substantially planar surface.

11. The cooking system of claim 10, wherein said heating element is a coil for creating an oscillating magnetic field that interacts with and generates an amount of heat in the cooking vessel. 15

12. The cooking system of claim 11, further comprising a recess formed in said surface for receiving at least a portion of said pad such that said recess substantially prevents horizontal movement of said pad relative to said surface.

13. The cooking system of claim 12, further comprising 20 that removal of said pad from said surface is not impeded.

14. The cooking system of claim 6, wherein said pad is formed of a thermally insulating material.

* * * * *